



Tyson Fresh Meats, Inc.

January 02, 2009

Dear Valued Customer:

Please be advised that all pork edible meat products from the Tyson Fresh Meats production facilities listed below, meet all USDA requirements for the production, sale and distribution of meat products. Such requirements include, but are not restricted to, the programs and procedures listed below:

- Testing of carcasses for *E. coli* Biotype I (9 CFR Part 310, §310.25), effective June 1997.
- Implementation of SSOP (Sanitation Standard Operating Procedures, 9 CFR, Part 416, §416.11 - §416.17), effective January 26, 1997 for all plants listed.
- Implementation of HACCP Systems (9 CFR, Part 417, §417.1 - §417.8), effective January 27, 1998 for plants with greater than 500 employees. All HACCP plans include at least one validated critical control point (CCP).
- Testing of carcasses for Salmonella as conducted by USDA in accordance with §310.25. Note: all Tyson Fresh Meats fresh pork plants are "Category 1" with respect to the Salmonella performance standard. Category 1 plants have consistent process control for Salmonella reduction. These plants are at 50% or less of the performance standard or baseline guidance, demonstrating the best control for this pathogen.

**Tyson Fresh Meats, Inc. – Fresh Pork Plants**

<b>Establishment Number</b>	<b>Location</b>
Est. 244	Storm Lake, IA
Est. 244I	Logansport, IN
Est. 244L	Columbus Junction, IA
Est. 244M	Madison, NE
Est. 244P	Perry, IA
Est. 244W	Waterloo, IA

If additional information is required, please contact me.

Sincerely,

Joel Coble  
Senior Director Food Safety and Quality Assurance  
Tyson Fresh Meats, Inc.  
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